

Sanitation facilities for harvest workers are easily provided. Only two things are required.

- **A container to use as a toilet—**
to keep human excreta from contaminating the crop or soil, and to keep flies away.
- **Handwashing facilities—**
to allow the worker to clean up after visiting the toilet, and thus preventing him from contaminating the crop with dirty hands, or from infecting himself with disease.

There are many ways of providing these two simple sanitation requirements. The drawings in this leaflet give some examples, but other facilities are also feasible.

SANITARY FACILITIES

SHOULD HAVE THESE FEATURES:

Tight fitting covers for all toilets, to exclude flies. Self-closing covers are desirable where possible.

Spring-loaded handwashing water faucets to prevent water wastage. You can even refine spring-loaded faucets by adding a linkage so the worker can turn on the water by stepping on a foot pedal.

Only toilet tissue should be put into any toilet. Some national groups have been taught never to put *any* paper into toilets. In such a case, furnish a separate closed and covered bucket or garbage can, and burn the accumulated paper.

MAINTENANCE

Maintenance of the equipment and proper disposal of the wastes is necessary. A well-cared-for facility will be properly used; a poorly-cared-for one will be abused, or not used at all.

The Pit Privy needs to be checked to see that it is clean, fly- and mosquito-tight, and not offensive smelling. Frequent applications of a cupful of lime will help control odors.

The Mobile Latrine and the Simple Toilet Arrangements need to be cleaned out after each day's use. This should be done at a central station, where the excreta can be flushed into a disposal system and the units completely washed out.

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Division of Agricultural Sciences

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SANITARY FACILITIES FOR FOOD HARVEST WORKERS

Samuel A. Hart

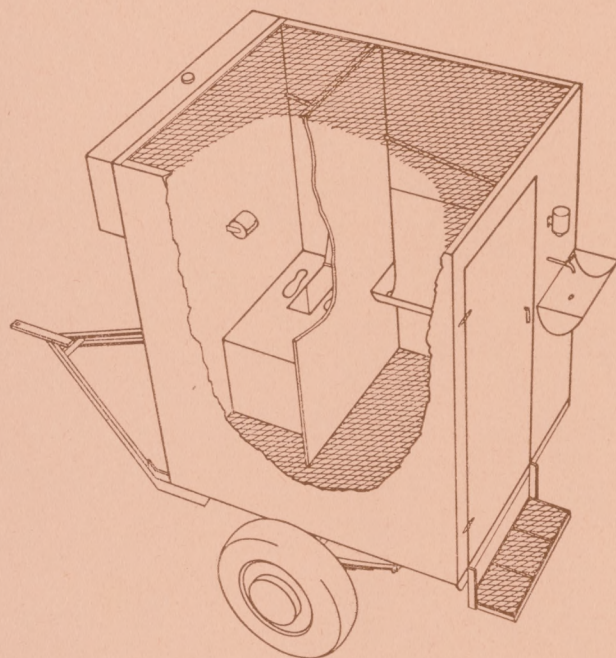
Rudy George

Sanitary facilities (toilets and handwashing equipment) are needed for workers harvesting food crops to

- prevent contamination of crops and soil by human excreta
- keep flies from human excreta
- prevent workers from contaminating the crop with dirty hands
- help workers to avoid self-infection by diseases that can be transmitted from hand to mouth.

CALIFORNIA AGRICULTURAL
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MOBILE LATRINE



The **mobile latrine** is the best choice

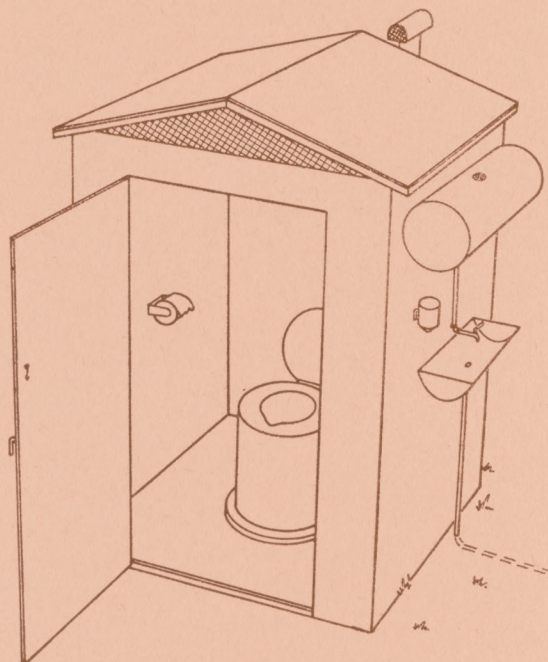
- where harvest crews move frequently from field to field
- where large crews are working
- where the surrounding area is built up

Mobile latrines can be bought, rented, or built on the farm.

The unit shown has a large waste tank. It holds an initial small amount of chemically treated waste water, total toilet wastes, plus drainage water from handwashing. Fresh water is kept in the high tank at the front of the trailer. Drainage from handwashing flushes the urinal and runs into the waste tank.

A "squat type" toilet is more sanitary than a "seat type" toilet—and is more acceptable to most agricultural workers.

PIT PRIVY



The old reliable **pit privy** still has an important place in agricultural sanitation. It is a good choice

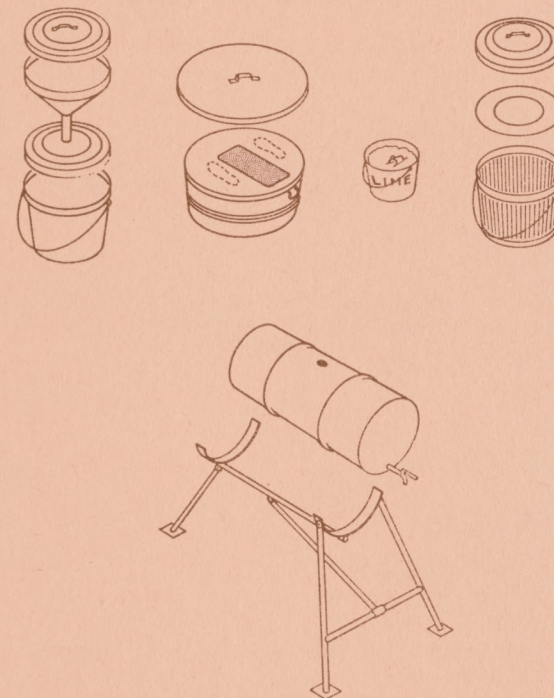
- on small acreages
- where crews do not move great distances
- where the harvest season is long
- where maintenance must be minimal

Pit privies are usually built by the farmer. A prefabricated stool, as shown, is more sanitary than a wooden bench. A floor of pre-cast concrete, tongue and groove lumber, or Exterior plywood, will keep the floor tight and exclude flies and mosquitos from the pit. The pit should be at least 3 feet square and 4 feet deep.

Handwashing facilities are on the outside of the privy. Water must be hauled to it. Water from handwashing must **DRAIN AWAY FROM THE PIT**, not into the pit, or the privy will become septic and offensive.

Pit latrines work well under most conditions, but are not suitable in areas of very high water tables.

SIMPLE TOILET ARRANGEMENTS



Simple toilet arrangements fulfill needs under some circumstances. They are suitable only

- in remote locations with natural screening
- for small crews
- for short harvest periods

The toilet containers are standard galvanized ironware—buckets and washbasins. The adapters are made from heavy-gauge sheet metal.

Keep a container of lime near these units and encourage the workers to sprinkle a little over the bucket contents after each use.

The handwashing unit is a collapsible tripod and a barrel. A barrel on the ground with a stirrup pump would also work. Water from handwashing should drain away into a small trench.